Owner's Manual

Commercial Combination Microwave and Convection Oven

Keep these instructions for future reference. If the equipment changes ownership, be sure this manual accompanies equipment.

Model Identification

When contacting Amana, provide product information. Product information is located on oven serial plate. Record the following information:

Model Number: _____
Manufacturing Number: _____
Serial or S/N Number: _____
Date of purchase: _____
Dealer's name and address: _____
_____

Complete enclosed registration card and promptly return. If registration card is missing, call Consumer Affairs Department at 1-800-843-0304 inside U.S.A. or 1-319-622-5511 outside U.S.A. Any questions or to locate an authorized servicer, call 1-800-843-0304 inside U.S.A. or 1-319-622-5511 outside U.S.A. If an automated telephone system is reached, select Commercial Microwave Ovens category. Warranty service must be performed by an authorized servicer. Amana also recommends contacting an authorized servicer if service is required after warranty expires.

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

A. **DO NOT** attempt to operate this oven with door open since open door operation can result in harmful exposure to microwave energy. It is important not to defeat or tamper with safety interlocks.

B. **DO NOT** place any object between oven front face and door to allow soil or cleaner residue to accumulate on sealing surfaces.

C. **DO NOT** operate oven if it is damaged. It is particularly important that oven door close properly and that there is no damage to:

   1. door (bent)
   2. hinges and latches (broken or loosened)
   3. door seals and sealing surfaces.

D. Oven should not be adjusted or repaired by anyone except properly qualified service personnel.

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IMPORTANT SAFETY INSTRUCTIONS

Recognize this symbol as a SAFETY message

Recognize this symbol as a HOT SURFACE WARNING

WARNING

When using electrical oven, basic safety precautions should be followed to reduce risk of burns, electric shock, fire, or injury to persons or exposure to excessive microwave energy.

1. **READ** all instructions before using equipment.
2. **READ AND FOLLOW** the specific ***PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY*** on page 2.
3. This equipment **MUST BE GROUNDED**. Connect only to properly grounded outlet. See ***GROUNDING INSTRUCTIONS*** on page 5.
4. Install or locate this equipment **ONLY** in accordance with the installation instructions in this manual.
5. Some products such as whole eggs and sealed containers—for example, closed glass jars—may explode and **SHOULD NOT** be **HEATED** in this oven.
6. Use this equipment **ONLY** for its intended use as described in this manual. Do not use corrosive chemicals or vapors in this equipment. This type of oven is specifically designed to heat or cook. It is not designed for industrial or laboratory use.
7. As with any equipment, **CLOSE SUPERVISION** is necessary when used by **CHILDREN**.
8. **DO NOT** operate this equipment if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
9. This equipment, including power cord, must be serviced **ONLY** by qualified service personnel. Special tools are required to service equipment. Contact nearest authorized service facility for examination, repair, or adjustment.
10. **DO NOT** cover or block any openings on the equipment.
11. **DO NOT** store this equipment outdoors. **DO NOT** use this product near water – for example, near a kitchen sink, in a wet basement, or near a swimming pool, and the like.
12. **DO NOT** immerse cord or plug in water.
13. Keep cord **AWAY** from **HEATED** surfaces.
14. **DO NOT** let cord hang over edge of table or counter.
15. See door cleaning instructions in *Care and Cleaning* section of manual on page 13.
16. For commercial use only.
17. **DO NOT** insert oversized foods or oversized utensils in a microwave/convection oven as they may create a fire, an electrical arc, or risk of electrical shock.
18. **DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving risk of electrical shock.
19. **DO NOT** use paper products not intended for cooking when equipment is operated in convection or combination mode.
20. **DO NOT** store any materials, other than manufacturer's recommended accessories, in this equipment when not in use.
21. **DO NOT** cover racks or any other part of the oven with metal foil. Airflow restriction will cause overheating of the oven.
22. **DO NOT** spray oven cleaning solutions toward the rear inner cavity surface. This will contaminate and damage the convection heating assembly.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFETY INSTRUCTIONS

⚠ CAUTION

To avoid risk of personal injury or property damage, observe the following:

1. Briskly stir or pour liquids before heating with microwave energy to prevent spontaneous boiling or eruption. Do not overheat. If air is not mixed into a liquid, liquid can erupt in oven or after removal from oven.
2. **Do not** deep fat fry in oven. Fat could overheat and be hazardous to handle.
3. **Do not** cook or reheat eggs in shell or with an unbroken yolk using microwave energy. Pressure may build up and erupt. Pierce yolk with fork or knife before cooking.
4. Pierce skin of potatoes, tomatoes, and similar foods before cooking with microwave energy. When skin is pierced, steam escapes evenly.
5. **Do not leave oven unattended.**
6. **Do not** use regular cooking thermometers in oven when cooking in microwave or combination mode. Most cooking thermometers contain mercury and may cause an electrical arc, malfunction, or damage to oven.
7. **Do not** heat baby bottles in oven.
8. **Do not** use metal utensils in oven except when recommended by microwave food manufacturers or recipe requires metal utensils in convection or combination mode. Heat food in containers made of glass or china if possible.
9. Never use paper, plastic, or other combustible materials that are not intended for cooking. If oven temperature is high, material may ignite.
10. Oven temperature is at least 150°F in convection mode. Verify plastic, paper or other combustible materials are recommended by the manufacturer to withstand the minimum oven temperature.
11. When cooking with paper, plastic, or other combustible materials, follow manufacturer's recommendations on product use.
12. **Do not** use paper towels which contain nylon or other synthetic fibers. Heated synthetics could melt and cause paper to ignite.
13. **Do not** heat sealed containers or plastic bags in oven. Food or liquid could expand quickly and cause container or bag to break. Pierce or open container or bag before heating.
14. Racks, utensils, rack guides, and oven surfaces may become hot during or after use. Use utensils or protective clothing, like pan grips or dry oven mitts, when necessary to avoid burns.
15. **Do not** unplug oven immediately after use. Internal fan must cool oven to avoid damage of electrical components.
16. To avoid pacemaker malfunction, consult physician or pacemaker manufacture about effects of microwave energy on pacemaker.

⚠ WARNING

To reduce risk of fire in the oven cavity:

a. DO NOT overcook food. Carefully attend oven if paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.

b. Remove wire twist-ties from paper or plastic bags before placing bag in oven.

c. KEEP oven DOOR CLOSED, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel, if materials inside the oven should ignite. Fire may spread if door is opened.

d. DO NOT use the cavity for storage. DO NOT leave paper products, cooking utensils, or food in the cavity when not in use.

SAVE THESE INSTRUCTIONS

Unpacking Oven

- Inspect oven for damage such as dents in door or inside oven cavity.
- Report any dents or breakage to source of purchase immediately. **Do not attempt to use oven if damaged.**
- Remove all materials from oven interior.
- If oven has been stored in extremely cold area, wait a few hours before connecting power.

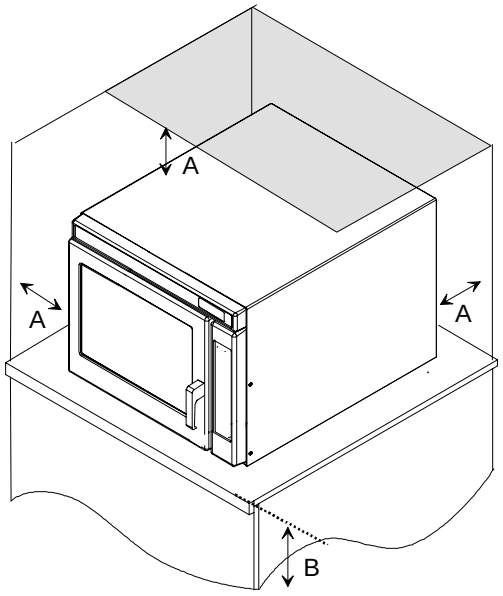
Radio Interference

Microwave operation may cause interference to radio, television, or a similar oven. Reduce or eliminate interference by doing the following:

- Clean door and sealing surfaces of oven according to instructions in *Care and Cleaning* section.
- Place radio, television, etc. as far as possible from oven.
- Use a properly installed antenna on radio, television, etc. to obtain stronger signal reception.

Oven Placement

- Do not install oven next to or above source of heat, such as pizza oven or deep fat fryer. This could cause microwave oven to operate improperly and could shorten life of electrical parts.
- Do not block or obstruct oven filter. Allow access for cleaning.
- Install oven on level countertop surface.
- Place warning label in a conspicuous place close to microwave oven.
- Outlet should be located so that plug is accessible when oven is in place.



A—Allow at least 1 1/4" (3.18 cm) of clearance around top and sides of oven. Proper air flow around oven cools electrical components. With restricted air flow, oven may not operate properly and life of electrical parts is reduced.

B—Install combination oven so oven bottom is at least 3 feet (91.5 cm) above floor.

Oven Clearances

⚠ WARNING

To avoid risk of electrical shock or death, this oven must be grounded and plug must not be altered.

Grounding Instructions

Oven MUST be grounded.

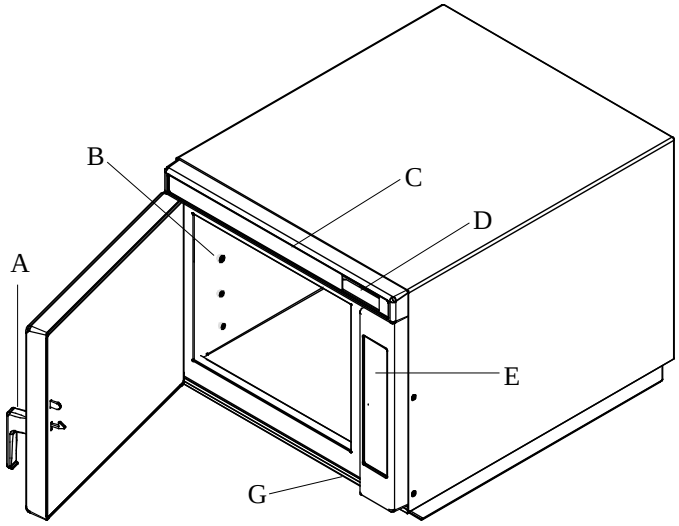
Grounding reduces risk of electric shock by providing an escape wire for the electric current if an electrical short occurs. This oven is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

Consult a qualified electrician or servicer if grounding instructions are not completely understood, or if doubt exists as to whether the oven is properly grounded.

Do not use an extension cord.

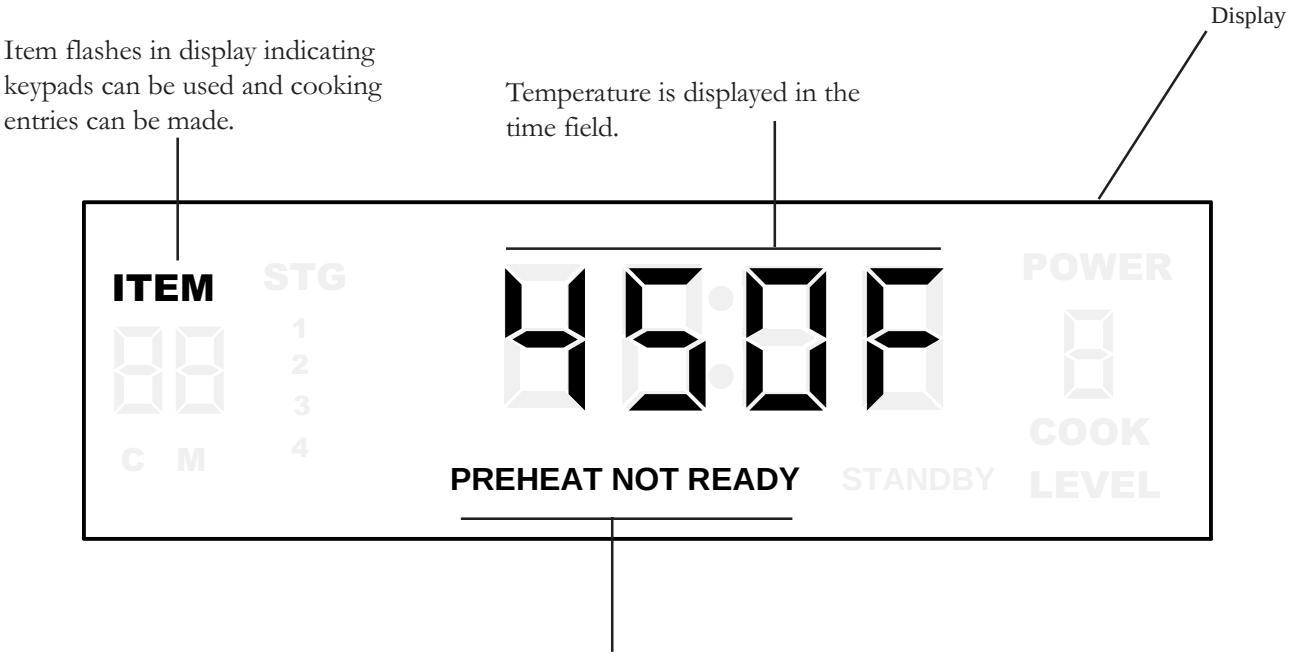
If the product power cord is too short, have a qualified electrician install a three-slot receptacle. This oven should be plugged into a separate 60 hertz circuit with the electrical rating as shown in specifications table. Models ACE208 require a 208 voltage supply and model ACE230 requires a 230/240 voltage supply. When the combination oven is on a circuit with other equipment, an increase in cooking times may be required and fuses can be blown.

Display and Features



A—Oven Door Handle (Lift to open.)
B—Rack Guides
C—Top Control Panel
D—Display
E—Side Control Panel
G—Air Intake Filter

Oven Features



Display and Features (cont'd)

Item is not displayed indicating keypad will not accept entries. To activate keypad, open and close oven door—Item will then display.

Displays stage the oven is cooking in during multi-stage cooking cycles.

Preheat ready displays when oven has reached the preset preheat temperature.

Displays menu pad selected by user.

Convection cooking only.

Power displays when oven is actively generating microwave energy. Will not display when set at 0, and will turn on and off when set less than HI.

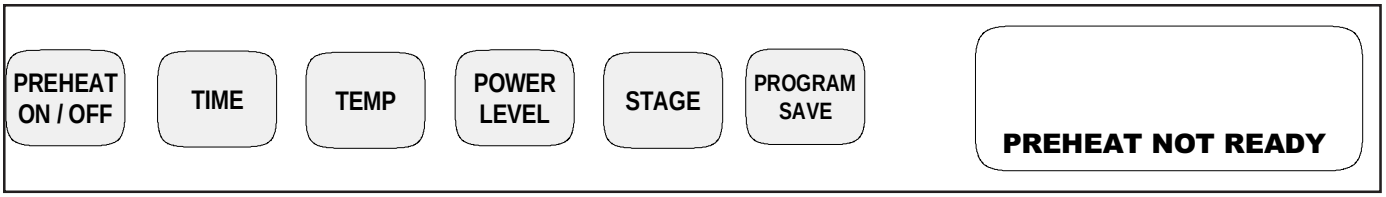
Time left in cooking condition

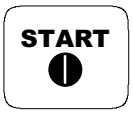
Indicates percentage of microwave power (0 to 100%).
9 is 90%,
5 is 50%,
H is High (100%).

Combination cooking: both convection (C) and microwave energy (M) are used.

Cook level displays with the amount of microwave energy used.

Display and Features (cont'd)





Start Pad

The start pad is used to begin a manual time entry cooking cycle.

STOP/RESET pad

The STOP/RESET pad stops a cooking sequence in progress, clears out any remaining time, and also ends a programming or user option cycle. When the STOP/RESET pad is used to end a programming or option change, the changes are discarded.

Temperature warnings

The combination oven has two distinct temperature warnings:

- A warning when the preheat temperature does not match the preprogrammed temperature of a cooking condition.
- A warning when the actual oven cavity temperature is not to preheat temperature, such as when the oven is first started.

Cooking Display

DISPLAYS	DESCRIPTION
PREHEAT READY	**PREHEAT READY** displays when oven has reached preheat temperature and is ready to cook.
00:00	Displays cooking time. If stage cooking is programmed, total cooking time is displayed.
PREHEAT NOT READY	**PREHEAT NOT READY** displays and **NOT** flashes when oven is turned on and is warming up to the selected preheat temperature.
COOK LEVEL	**COOK LEVEL** displays the current microwave power level. HI is the highest setting, and 0 is lowest (no microwave energy used).
ITEM	**ITEM** displays the single or double digit entry of a programmed cooking condition when using a programmed pad. **ITEM** also flashes when a cooking condition can be started or programmed.
STG	**STG** displays with a single number. This is the stage the oven is at in the cooking condition.
STANDBY	**STANDBY** displays when oven is turned off, and also after the oven is plugged in, the door is opened, and then shut.
C M	**C M** displays when oven is convection cooking.
C M	**C M** displays when oven is cooking using both microwave energy and convection.
POWER	**POWER** displays during active microwave generation in the oven. **POWER** will not display when power setting is at 0; and **POWER** will turn on and off when microwave energy is set at less than HI.

Programming Display

DISPLAYS	DESCRIPTION
PROG	Displays when oven is in programming mode for single pad or double pad memory.
OP: --	Displays when oven is in user option mode. User options can then be set or specified.
STG	Displays stage number during cooking or when programming a specific cooking stage. Stage number (1 through 4) indicates the stage that is being used.

Programming Pads

Oven is shipped from the factory for single pad programming. To change the oven default to double pad programming, see *User Option* section. To program the amount of time, power level, or temperature setting for a pad:

1. Oven must be ON.
   - Press PREHEAT ON/OFF.
   - **ITEM** must flash in display.
2. Press PROGRAM SAVE.
   - Programming mode begins.
   - PROG displays.
   - Oven is in programming mode.
3. Press pad to be programmed or reprogrammed.
   - Display will change to review all settings for the pad.
   - The pad number that is being programmed displays below the word **ITEM**.
4. Press TIME to program amount of cooking time.
   - Enter desired cooking time by using numeric key pads.
5. Press TEMP pad to program the cooking temperature.
   - Enter desired convection temperature by using numeric pads.
6. Press POWER LEVEL to program level of microwave power.
   - Press POWER LEVEL again to set to **H** (High).
   - For a lower microwave power, press pads 1 (for 10%) through 9 (for 90%). **0 turns off the microwave power and cooking is by convection only.**
7. Press PROGRAM SAVE to save the program changes.
8. To discard changes, press STOP/RESET.

PREHEAT ON / OFF

PROGRAM SAVE

TIME

TEMP

POWER LEVEL

PROGRAM SAVE

Programming Multiple Stages

Stage cooking allows consecutive cooking cycles without interruption. Up to four different cooking cycles can be programmed into a memory pad.

To use stage cooking:

1. Follow steps 1 through 6 above.
7. Press STAGE.
   - This will begin programming for the next cooking stage.
   - Display indicates stage to be programmed.
   - Enter cook time, temp and power level as in steps 4. 5 and 6.
   - To enter another cooking stage for that pad, press STAGE pad again.
   - Up to four different stages can be programmed.
8. Press PROGRAM SAVE to save the program and changes.
9. To discard changes, press STOP/RESET before pressing PROGRAM SAVE.

STAGE

PROGRAM SAVE

Programming Preheat Setting

The convection temperature setting can be set between 150°F to 475°F. It is recommended to set the preheat setting to the most commonly used temperature for that oven. The factory default preheat setting is 450°F.

To program the preheat setting:

1. Press PROGRAM SAVE pad.
2. Press TEMP pad.
3. Enter desired temperature by using the numeric key pads.
4. Preheat temperature is changed.

STAGE

What is stage cooking?

Stage cooking enables several different cooking cycles, or stages, to be used consecutively without repeated input from the user. Stage cooking can be set to to defrost food initially, then cook it, and then keep the food warm until serving time.

Example of Stage Cooking Conditions

	Stage 1	Stage 2	Stage 3
Temp	450°F	450°F	450°F
Power	H (high)	3	0
Time	2:30	1:30	1:30

Convection Cooking

⚠ CAUTION

To avoid risk of burns, handle utensils, racks, and door with care. Allow oven, utensils, and racks to cool before cleaning. Oven, utensils, and racks, become hot during operation.

Convection Cooking

Convection cooking utilizes both a convection element and fan to evenly distribute heated air throughout the oven cavity. By circulating air, no hot or cold spots occur, creating a consistent temperature envelope around the food. These consistent temperatures cook food evenly and reduces cooking time. Oven will always operate in convection mode.

All the pad does is beep.

Ovens are not shipped preprogrammed. Any preset cooking conditions must be set by the customer. If a pad is pressed that has not been programmed, a rapid triple beep will sound and no cooking condition will initiate.

To operate the oven for convection cooking only, you can use preprogrammed pads or manual time entry. **The following instructions are for convection cooking only.** For combination cooking, see that section.

Convection Cooking with Programmed Pads

PREHEAT ON / OFF

1. Press PREHEAT ON/OFF to start the oven.
   - Oven begins a preheat cycle.
   - **PREHEAT NOT READY** displays.
   - To change preheat settings, see *Programming.*
2. Oven reaches preheat temperature.
   - Signal sounds and **PREHEAT READY** displays.
3. Press selected pad.
   - **ITEM** must be flashing in display. If not, open and close door.
   - If using single pad programming, press pad and oven begins automatically.
   - For double pad programming, press pads in proper sequence and oven begins automatically.
4. Cooking cycle begins
   - Total cooking time is displayed.
   - To display the temperature while a program is running, press the TEMP button and the temperature will briefly display.
5. Oven finishes cooking sequence
   - An end of cycle beep signals the end of the cooking cycle.
   - **Oven interior and cooking dish will be hot.**
6. Press PREHEAT ON/OFF to shut off oven.

Convection Cooking Using Manual Time Entry

PREHEAT ON / OFF

TIME

TEMP

POWER LEVEL

START

1. Press PREHEAT ON/OFF to start the oven.
   - Oven begins a preheat cycle.
   - **PREHEAT NOT READY** displays.
   - To change preheat settings, see *Programming.*
2. Oven reaches preheat temperature.
   - Signal sounds and **PREHEAT READY** displays.
3. Press TIME.
   - Enter desired cooking time by using the keypad.
4. Press TEMP if cooking temperature is different than preheat temperature.
   - Enter the new temperature.
5. Press POWER LEVEL.
   - **For convection cooking only, press 0.**
6. To activate stage cooking, press STAGE and repeat steps 3, 4, and 5.
   - Up to 4 different stages can be programmed.
7. Press the START pad to begin the cooking cycle.

Combination Cooking (microwave and convection)

⚠ CAUTION

To avoid risk of burns, handle utensils, racks, and door with care. Allow oven, utensils, and racks to cool before cleaning. Oven, utensils, and racks, become hot during operation.

To operate the oven for combination cooking, you can use preprogrammed pads or manual time entry. **The following instructions are for combination cooking only.** For convection only cooking, see that section.

Combination Cooking With Preprogrammed Pads

PREHEAT ON / OFF

1. Press PREHEAT ON/OFF to start the oven.
   - Oven begins a preheat condition.
   - **PREHEAT NOT READY** displays with **NOT** flashing.
   - To change preheat temperature, see *Programming* section.
2. Oven reaches preheat temperature.
   - Signal sounds and **PREHEAT READY** displays.
3. Press desired pad.
   - For double pad programming, press pads in proper sequence.
   - Oven begins automatically.
4. Cooking cycle begins
   - Total cooking time is displayed.
   - To display the temperature while a program is running, press the TEMP button and the temperature will briefly display.
5. Oven finishes cooking sequence
   - An end of cycle beep signals the end of the cooking cycle. **Oven interior and cooking dish will be hot.**
6. Press PREHEAT ON/OFF to shut off oven.

Using manual time entry

PREHEAT ON / OFF

TIME

TEMP

POWER LEVEL

START

1. Press PREHEAT ON/OFF to start the oven.
   - Oven begins a preheat condition.
   - **PREHEAT NOT READY** displays with **NOT** flashing.
   - To change the preheat temperature, see *Programming*.
2. Oven reaches preheat temperature.
   - Signal sounds and **PREHEAT READY** displays.
3. Press TIME.
   - Enter desired cooking time by using numeric keypad.
4. Press TEMP if cooking temperature differs from preheat temperature.
   - Enter the new temperature.
5. Press POWER LEVEL.
   - To have microwave power on HIGH, press the POWER LEVEL pad again. **H** displays.
   - For a lower microwave power, press pads 1 (for 10%) through 9 (for 90%). 0 turns off the microwave power and cooking is by convection only.
6. If stage cooking is desired, press STAGE and repeat steps 3, 4, and 5.
   - Up to 4 different stages can be programmed.
7. Press the START pad to begin the cooking cycle.

Combination Cooking

The combination mode uses both the speed of **microwave energy** and browning of **convection** cooking to yield fast, high quality food.

- Microwave cooking uses high frequency energy waves to heat the food. When cooking, microwave energy causes food molecules to move rapidly. This rapid movement between the food molecules creates heat, which cooks the food. POWER displays when oven is generating microwave energy for the current cycle.
- Convection cooking uses the selected oven temperature to bake and brown foods. The circulating air surrounds food in an envelope of evenly heated air.
- Oven will maintain a minimum convection temperature of 150°F (66°C) to ensure drier air and more even cooking.

User Options

Didn't like an option?

Factory settings are marked in bold. To change the oven back to the factory setting, simply select the option that is marked in bold.

My changes weren't saved.

In order for any changes to be saved, the PROGRAM SAVE pad must be pressed after selecting an option. Pressing the STOP/RESET pad will not save changes.

Changing user options

Options such as single or double pad programming, beep volume, and maximum cooking time can be changed to suit individual preferences.

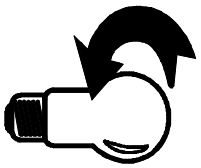
To change options oven STANDBY must display:

1. Press hidden pad.
   - Pad is unmarked and located to the direct left of PREHEAT ON/OFF pad.
   - Nothing will be displayed when hidden pad is pressed.
2. Press PROGRAM SAVE pad.
   - OP: displays. Oven is now in options mode.
3. Press number pad that controls option to be changed.
   - See table below for options.
   - Current option will display.
4. Press number pad again to change the option.
   - Each time pad is pressed, option will change.
   - Match code displayed with code for desired option.
5. Press PROGRAM SAVE pad to save changes.
   - To change additional options, repeat steps 3 and 4.
   - Changes take affect after PROGRAM SAVE pad is pressed.
   - Press STOP/RESET to return to STANDBY, or open and close oven door.

Numbered Pads	Display	Options (Factory Settings in Bold)
1	**OP:10**	**Allows 10 (0-9) preprogrammed pads.**
Preprogrammed Pads	OP:11	Allows 100 (00-99) preprogrammed pads.
2	OP:20	Manual time entry/cooking not allowed
Manual Time Entry	**OP:21**	**Manual time entry/cooking allowed**
3	**OP:30**	**Opening oven door does not reset oven back to ready mode**
Reset to READY mode	OP:31	Opening oven door resets the oven back to ready mode
4	OP:40	Keys do not beep when pressed (keybeep off)
Keybeep	**OP:41**	**Keys beep when pressed (keybeep on)**
	OP:50	Keybeep volume OFF
5	OP:51	Keybeep volume low
Keybeep Volume	OP:52	Keybeep volume medium
	OP:53	**Keybeep volume high**
	OP:60	**Food done signal is a continuous beep until reset by user**
6	OP:61	Food done signal is a three second beep
Food Done Signal	OP:62	Food done signal is four beeps, one time only
	OP:63	Food done signal is four beeps, four times
	OP:70	Keypad time entry window is 15 seconds
7	OP:71	Keypad time entry window is 30 seconds
Keypad Time Entry	**OP:72**	**Keypad time entry window is one minute**
	OP:73	Keypad time entry window is two minutes
	OP:80	**Both temperature warnings off**
8	OP:81	Warning only when preheat temperature does not match preprogrammed temperature
Temperature Warnings	OP:82	Warning only when actual oven cavity temperature is not to preheat temperature
	OP:83	Both temperature warnings on
TEMP PAD	**OP:bo**	**°F**
Temperature Scale	OP:b1	°C

Replacing Oven Light

1. Disconnect electrical supply.
2. Remove screw from access cover on top left wall of oven exterior.
3. While wearing protective gloves, unscrew the light bulb counterclockwise.
4. Replace light bulb with 230-volt (rated 250V), 40-watt appliance bulb.
   - **Do not over tighten bulb or it may be difficult to remove later.**
5. Replace light bulb cover and access cover before use.
6. Reconnect power supply.



⚠ WARNING

To avoid risk of burns or electrical shock:

- disconnect electrical supply to oven before changing light bulb.
- before replacing light bulb make sure oven and bulb are cool.
- do not operate oven without bulb and access cover in place.

Moving Oven Rack Guides

The oven rack guides can be moved to one of three positions within the oven, allowing for versatility in cooking and placement of food. The middle rack position is the most common. Guides can also be removed for easier cleaning.

To remove rack guides:

1. Oven cavity must be cool to touch.
2. Remove oven rack by lifting up and sliding to the front of the oven.
3. Apply gentle pressure by pulling upwards on the front of rack guide.
4. Lift the rear of the rack guide to remove. Guide may be snug.

To replace rack guides:

1. Oven cavity must be cool to touch.
   - UP on guide rack should be in correct direction for placement.
2. Place rear of rack guide over desired anchor in back of oven and push down.
3. Place front of rack guide over desired anchor in front of oven.
   - Apply firm pressure to front and rear of rack guide to fit onto anchor.
   - Fit may be tight.
   - Rack guide should not move after being set in place.
4. Replace oven rack as desired.
   - Slide oven rack towards rear of oven, holding upwards to avoid detents.
   - Oven rack can be placed upwards or downwards. Upwards is recommended.
   - **Oven rack must be seated in detents.**

⚠ CAUTION

Wear gloves to protect hands from accidental bulb breakage.

Service codes

During operation, the oven may display one of the following codes. **If this should occur:**

1. Unplug oven and leave unplugged for approximately one minute. Plug oven in and see if code reappears.
   - If code does not reappear, continue normal use with the oven.
2. If service code reappears, write down the service code displayed and contact the nearest authorized Amana Servicer.
   - Do not use oven until contacting the Amana Servicer.

Error Codes
ERR 1
ERR2
ERR3
ERR4
ERR5
ERR6
ERR7

Care and Cleaning

Clean oven frequently to maximize oven life, performance, and efficiency. A dirty oven cooks inefficiently because moisture, spills, and grease absorb convection and microwave energy.

⚠ WARNING

To avoid electrical shock which can cause severe personal injury or death, unplug power cord or open circuit breaker to oven before cleaning oven.

⚠ CAUTION

To prevent burns, handle utensils, racks, and door with care. Allow oven, utensils, racks to cool before cleaning. Oven, utensils, and racks, become hot during operation.

Oven Racks and Guides

Clean the oven racks and rack guides with a detergent solution made with warm water. Scrub with a soft nylon pad to loosen and remove any baked on materials. **DO NOT use a lye based oven cleaner, such as many of the 'instant' oven cleaners.** This will damage the finish of the oven, the racks, and rack guides.

Air Filter

Air filter must be cleaned regularly to prevent overheating of oven. The air filter is located directly below the oven door.

1. Remove the filter retaining screws, located on the outside edges of the filter.
2. Remove the air filter.
3. Wash filter in a mild detergent solution made with warm water.
4. Rinse and dry thoroughly.
5. Replace filter and screws.

Discharge Air Vents

Check for a build up of cooking vapors along discharge louvers in the back of the oven. Clean the air vent using a damp cloth to ensure proper airflow. Dry thoroughly.

Recommended Maintenance Schedule

Schedule Maintenance Cleaning (Not covered under warranty)

- Contact an authorized servicer to remove and clean heater box.
- Schedule appointment every 12 months or when heavy grease buildup is apparent on back of oven cavity.

Recommended Cleaning Schedule

- **Schedule daily cleaning and clean after use.**
- Clean interior, exterior, door and racks according to instructions.
- Clean spills immediately.
- Remove oven racks, and clean according to instructions.
- Wipe dry after cleaning.
- Clean air filter and air vents regularly to prevent overheating.

Cleaning Oven Exterior

Clean the door and other exterior surfaces with a clean cloth, sponge or nylon pad using a mild detergent and warm water solution. Wring cloth well to remove excess water before wiping oven.

- If spraying solutions into oven cavity, protect interior rear wall from moisture or mist.
- Do not use harsh or abrasive cleaners or cleaners containing ammonia.
- Do not use water pressure type cleaning systems.

Cleaning Oven Cavity

Remove racks and rack guides for best results. Recommended cleaning solution is **Convection Express Cleaner**. Repeat cleaning several times if necessary. Saturate oven interior surfaces with Amana Convection Express Cleaner and let sit for 2 to 5 minutes. Rub vigorously with nylon scouring pad to loosen debris. Wipe clean with warm, damp clean cloth.

NOTE: A plastic putty knife or equivalent may be used to remove baked on debris.

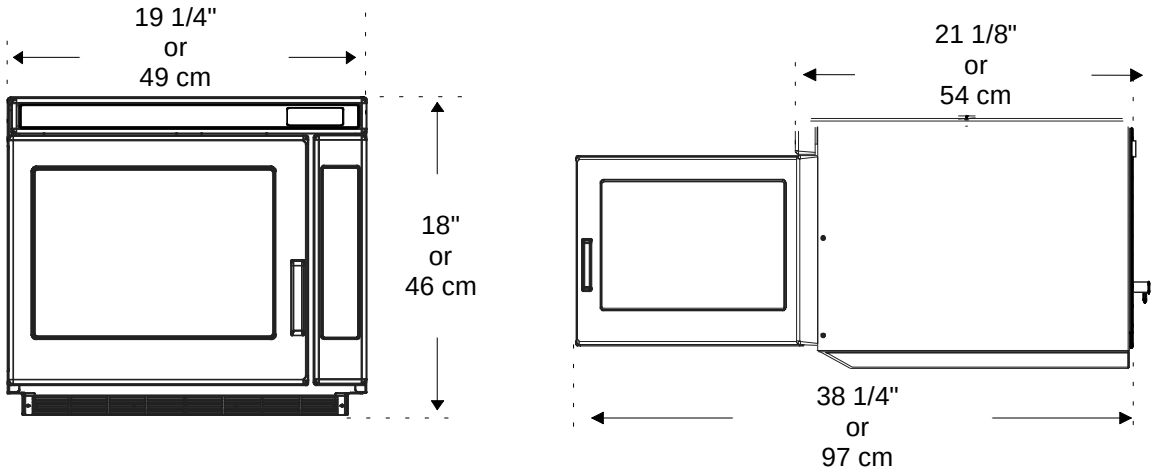
- Wear protective rubber gloves when cleaning oven.
- Use only a plastic putty knife, nylon scouring pad or equivalent, to aid in removing soil or build-up from the oven interior.
- **Do not use** knife, **metal** utensil, or **steel wool pad** to remove baked on material. This will damage the teflon coating.
- Refer to warranty for limitations regarding teflon interior and cleaning requirements.

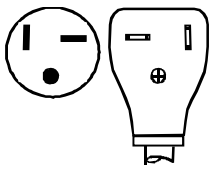
⚠ WARNING

To avoid risk of electrical shock which can cause severe personal injury or death, do not remove outer case at any time. Only authorized servicer should remove outer case.

Problem	Possible Cause
Oven does not operate.	Confirm oven is plugged into dedicated circuit. Confirm oven is on grounded and polarized circuit. (Contact electrician to confirm) Check fuse or circuit breaker.
Oven operates intermittently.	Check air filter and discharge areas for obstructions.
If oven does not accept entries when pad is pressed.	Make sure oven is on and preheated. Open and close oven door. Press pad again.
If oven malfunctions or shows “SERVICE”:	Oven control is equipped with a self-diagnostic system. Self-diagnostic system alerts you if there is a error or problem. When electronic control signals a problem, follow steps listed below. 1. Record number shown. 2. Unplug oven, wait for 1 minute, and plug in oven. • Disconnecting electrical supply may eliminate service code. If failure continues, contact an authorized servicer.
Oven fan turns on while oven is not preheating or cooking.	Normal operation.
Wrong preheat temperature.	Oven is operating normally. Display shows before a cooking cycle when preheat temperature is different than the programmed cooking cycle temperature. This message only appears when cooking with preprogrammed pads.

Specifications



MODEL	**ACE*** (*** *indicates model number)***
Power Source	
Voltage AC	208 or 230/240 VAC
Frequency	60 Hz
Amperage	20 A
Power	
Frequency	2450 MHz
Nominal Microwave Energy (IEC705)	1000 Watts
Power Consumption	Combination: 3300 watts Convection only: 2700 watts
Power Cord Length	5' 6" (168 cm)
Oven Cavity Dimensions inches (cm)	13" (33 cm) x 10½" (27 cm) x 15" (38 cm)
Net Weight	112lbs. (51 kg)
Oven Cavity Capacity	1.2 Cu. Ft. (34 L)
Receptacle and plug	NEMA 6-20R 

Product specifications can change at any time without notice.

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